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(11) Publication number:

0 404 214
A1

(12)

EUROPEAN PATENT APPLICATION

(21) Application number: 90201374.7

(51) Int. Cl. 5: A23L 1/314, A23L 1/315,
A23L 1/325

(22) Date of filing: 30.05.90

(30) Priority: 14.06.89 EP 89201539

(43) Date of publication of application:
27.12.90 Bulletin 90/52

(84) Designated Contracting States:
AT BE CH DE DK ES FR GB GR IT LI NL SE

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(84) BE CH DE DK ES FR GR IT LI NL SE AT

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(54) Food product

(57) A meat-based spreadable product comprises 15-40 wt.% of lean meat having at most 15 wt.% of fat, 10-30 wt.% of precooked meat fibres, 0.5-3 wt.% of alkali metal caseinate and up to 35 wt.% of an oil or fat composition having at most 35% saturated fatty acid residues in the digestible part and a PUFA to MUFA to SAFA ratio of 1:(0.2-1.1):(0.1-0.8) (all percentages based on the final product). Also a process of preparing the product has been disclosed.

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trite), 645 grams of broth, 15 grams of a spice mixture, 45 grams of tomato puree and 60 grams of sodium caseinate and the bowl-chopping was continued until an emulsion was obtained (at 45-50 °C).

Finally, 600 grams of precooked pollack fibres (having a dimension of 20 mm x 20 mm) were mixed in. After this, the mixing was finished by mixing for 2 minutes under vacuum. The mixture obtained was filled into cans, which were sterilized for 40 minutes at a temperature of 114 °C with 1.2 bar of over-pressure. The sterilized cans were cooled slowly.

An excellently spreadable, tasty fish meat-based spread product was obtained.

EXAMPLE V

675 grams of lean beef and 900 grams of sunflower oil were mixed while chopping and heating to 75 °C in a bowl-chopper.

To the mixture obtained were added 45 grams of curing salt (comprising 0.9 wt.% of sodium nitrite), 690 grams of water, 19.5 grams of a spice mixture, 10.5 grams of sugar and 60.0 grams of sodium caseinate, and bowl-chopping was continued until an emulsion was obtained (at 45-50 °C). Finally, 600 grams of precooked lean beef fibres (having a dimension of 15 mm x 15 mm) were mixed in and the last 2 minutes of the mixing were performed under vacuum.

The mixture obtained was filled into tubs, which were pasteurized at 90 °C for 60 minutes. The pasteurized tubs were finally cooked slowly. An excellently spreadable, tasty meat-based spread was obtained.

Claims

1. A meat-based spreadable product comprising from 15% to 40% by weight (based on the final product) of lean meat having at most 15% by weight of fat, from 10% to 30% by weight (based on the final product) of precooked meat fibres, from 0.5% to 3% by weight (based on the final product) of alkali metal caseinate and up to 35% by weight (based on the final product) of an oil or fat composition, in the digestible part of which the fatty acid residues comprise a maximum of 35% of saturated fatty acid residues and the ratio of polyunsaturated fatty acid residues to mono-unsaturated fatty acid residues to saturated fatty acids is 1:(0.2-1.1):(0.1-0.8).

2. A meat-based spreadable product according to claim 1, in which the meat is selected from the

group consisting of: mammal meat, fish meat (including shell fish), poultry meat, and mixtures thereof.

5 3. A meat-based spreadable product according to claim 1, in which the alkali metal caseinate is sodium or potassium caseinate.

10 4. A meat-based spreadable product according to claim 1, in which the digestible part of the oil or fat composition comprises at most 25% of saturated fatty acid residues.

15 5. A meat-based spreadable product according to claim 1, in which in the digestible part of the oil or fat composition the amount of mono-unsaturated fatty acid residues is at least one third of the amount of polyunsaturated fatty acid residues.

20 6. A meat-based spreadable product according to claim 1, in which the oil or fat composition is selected from the group consisting of: a single oil, a mixture of oils, and a liquid oil and a hard stock.

25 7. A meat-based spreadable product according to claim 6, in which the hard stock is a non-digestible fat replacer.

25 8. A meat-based spreadable product according to claim 6, in which the hard stock is a polyol fatty acid polyester of which, on an average, more than 70% of the polyol hydroxyl groups have been esterified with straight or branched chain C₈-C₂₂ fatty acids.

30 9. A meat-based spreadable product according to claim 6, in which the hard stock is a sucrose straight or branched chain C₈-C₂₂ fatty acid polyester.

35 10. A meat-based spreadable product according to claim 1, comprising a functional additive, selected from the group consisting of: curing salt, common salt, herbs, spices, flavouring agents, colouring agents, sugars, antioxidants, preservatives, emulsifiers, stabilizers, vegetables, dairy products, protein of animal, vegetable or mycotic origin, and mixtures thereof.

40 11. A process for the preparation of a meat-based spreadable product having a blood cholesterol lowering effect, which comprises:

45 (a) comminuting 15% to 40% by weight (based on the final product) of lean meat having at most 15% by weight of fat, 0.5% to 3% by weight (based on the final product) of alkali metal caseinate and up to 35% by weight (based on the final product) of an oil or fat composition, in the digestible part of which the fatty acid residues comprise a maximum of 35% of saturated fatty acid residues, and the ratio of polyunsaturated fatty acid residues to mono-unsaturated fatty acid residues to saturated fatty acid residues is 1:(0.2-1.1):(0.1-0.8), while heating to at most 75 °C;

50 (b) adding water, salt and optionally functional additives during this comminution at a temperature between 65 °C and 75 °C; and

(c) admixing from 10 to 30% by weight (based on the final product) of precooked meat fibres.

12. A process according to claim 11, in which the product is filled into cans, sterilized and subsequently cooled.

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13. A process according to claim 11, in which the meat is selected from the group consisting of: mammal meat, fish meat (including shell fish), poultry meat, and mixtures thereof.

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14. A process according to claim 11, in which the alkali metal caseinate is sodium or potassium caseinate.

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15. A process according to claim 11, in which the digestible part of the oil or fat composition comprises at most 25% of saturated fatty acid residues.

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16. A process according to claim 11, in which in the digestible part of the oil or fat composition, the amount of mono-unsaturated fatty acid residues is at least one third of the amount of the polyunsaturated fatty acid residues.

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17. A process according to claim 11, in which the oil or fat composition is selected from the group consisting of: a single oil, a mixture of oils, and a liquid oil and a hard stock.

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18. A process according to claim 17, in which the hard stock is a non-digestible fat replacer.

19. A process according to claim 17, in which the hard stock is a polyol fatty acid polyester of which, on an average, more than 70% of the polyol hydroxyl groups have been esterified with straight or branched chain C₈-C₂₂ fatty acids.

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20. A process according to claim 17, in which the hard stock is a sucrose straight or branched chain C₈-C₂₂ fatty acid polyester.

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21. A process according to claim 11, in which the functional additive is selected from the group consisting of: curing salt, common salt, herbs, spices, flavouring agents, colouring agents, sugars, antioxidants, preservatives, emulsifiers, stabilizers, vegetables, dairy products, protein of animal, vegetable or mycotic origin, and mixtures thereof.

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DOCUMENTS CONSIDERED TO BE RELEVANT			
Category	Citation of document with indication, where appropriate, of relevant passages	Relevant to claim	CLASSIFICATION OF THE APPLICATION (Int. Cl.5)
D,A	DE-A-2 639 177 (H. HOHENESTER) * Claims 1-6; page 5, paragraph 3; examples 1-2 *	1-4,6, 10-11, 13-15, 21	A 23 L 1/314 A 23 L 1/315 A 23 L 1/325
D,A	DE-A-2 317 045 (G. FREY) * Claim 1; page 1, paragraph 2; page 2, paragraph 4; page 5 *	1-2,6	
A	FR-A-2 506 125 (F. WAGNER) * Claims 1-3 *	1-2	
A	GB-A-1 065 917 (J. MORRELL AND CO.) * Claims 1-4 *	1-2	
A	CHEMICAL ABSTRACTS, vol. 107, 1987, page 611, abstract no. 174779d, Columbus, Ohio, US; & JP-A-62 163 669 (TAIYO FISHERY CO., LTD) 20-07-1987 * Abstracts *	1-2	
A	US-A-3 600 186 (F.H. MATTSON) * Claim 1; column 2, lines 1-34 *	8-9,19- 20	TECHNICAL FIELDS SEARCHED (Int. Cl.5) A 23 L
<p>The present search report has been drawn up for all claims</p>			
Place of search	Date of completion of the search	Examiner	
THE HAGUE	26-09-1990	SANTOS Y DIAZ A.I.	
CATEGORY OF CITED DOCUMENTS		T : theory or principle underlying the invention E : earlier patent document, but published on, or after the filing date D : document cited in the application L : document cited for other reasons & : member of the same patent family, corresponding document	
X : particularly relevant if taken alone Y : particularly relevant if combined with another document of the same category A : technological background O : non-written disclosure P : intermediate document			